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***Spring dinner menu***

**\*\* set menu options - 2/3 courses £15/£18**

**seasonal aperitifs**

*Lavender gin cocktail £5.00*

*Douglas tree vodka cocktail £5.00*

*Pils – Czech style Stewart’s beer £4.25*

*Edinburgh gin fizz £6.00*

**starters**

**\*\*Soup of the day with homemade bread (v) 4.95**

**\*\*Smoked mackerel pate with homemade oatcakes 5.50**

**\*\*Chicken breast and whitebait salad, rye crisps 5.50**

**Roasted parsnip and seaweed mousse toasted walnuts horseradish (v) 5.50**

**Pan fried crayfish tails with salsafy and wild garlic 6.50**

**Oak smoked duck breast, pickled berries and mushrooms 6.50**

**mains**

**\*\*Golden beetroot and red cabbage terrine, roasted**

**onions, pontack sauce (v) 12.50**

*goes with - Grüner Veltliner Federspiel, Terrassen, Domäne Wachau*

**\*\*Oven baked lemon sole, wilted chard,**

**cauliflower and wild leek 15.95**

goes with - Viognier IGP Pays D'Hérault, Mont Rocher (2012), Languedoc, France

**\*\*Braised lamb shank, minted crashed potatoes, cauliflower cheese 16.95**

*goes with - Braucol IGP Côtes du Tarn, Bouton Larroze), Languedoc, France*

**Onion marmalade tart with salt baked root vegetables,**

**potato salad and seasonal leaves (v) 13.95**

*goes with - Three Choirs, Estate Reserve 'Coleridge Hill', Gloucestershire, England*

**Pan fried halibut, scurvy grass pesto, heritage potato,**

**butter poached turnip 18.95**

*goes with - Sauvignon de Touraine, Domine Patric Vauvy (2013) Loire, France*

**10oz sirloin steak, beef dripping chips, baby carrots,**

**peppercorn sauce 19.95**

*goes with - Lindes de Remelluri, Bodegas Remelluri (2009), Rioja, Spain*

**(v)** – vegetarian option

**Sides £3.00**

*bread of the day with herb butter seasonal mixed leaves*

*beef dripping chips with Hebridean seasonal vegetables*

*sea salt (can be veggie on request)*

special thanks to some of our suppliers who made this particular menu possible: Fungi & Forage, Welch Fishmongers, Peelham Farm, Phantassie, Cyrenians, Creelers, Errington Cheese Company

**desserts**

**\*\*Selection of homemade ice creams and sorbets with Mara seaweed shortbread 5.50**

*try with - Coteaux du Layon, Carte D’Or, France*

**\*\*Meadow sweet set cream, mulled blackberry jelly, homemade hobnobs 5.50**

*try with - Compass Box ‘Great King Street’*

**\*\* Chocolat and mint slice with yoghurt sorbet 5.95**

*try with - Port Charlotte Scottish Barley, The Heavily Peated*

**Rhubarb and almond tart with ginger ice cream 6.25**

*Try with - Old Pulteney 12 year old*

**Blackberry and sweet woodruff trifle 6.25**

*try with – The Hive 12yr, Wemyss Malts*

**Scottish cheeses with homemade oatcakes and fresh chutney 7.50**

*try with – Glotonia Pedro Ximenez Los Pecadillos, Andalusia*

**larder whisky selection**

**The Hive 12yr, Wemyss Malts,**

**Malt Blend,40% £4.80**

***nose****: Honeyed and malty, cooked apples, beeswax and a tinge of soft smoke.*

***palate****: Creamy and supple, a lot of honey, dried apricot, manuka honey, granary toast, melted butter, toffee and sweet cinnamon*

***finish****: Beeswax and honey on hot buttered toast. Allspice and nutmeg on the tail*

**Compass Box ‘Great King Street’,**

**Artisan Blend, 43% £4.50**

***nose****: Tropical fruits – banana, coconut, candied pineapple, lemon bonbons, slightly biscuit*

***palate****: Caramel, vanilla fudge, toffee, faint ginger, wood chips*

**Port Charlotte Scottish Barley, The Heavily Peated**

**Isle of Isley, 50% £6.00**

**nose:** *It’s smoky. It’s smouldering. It’s sensuous. Just close your eyes and inhale long and deep. This is aromatic awesomeness.*

**palate:** *Waves of the sweetest, smoothest, warmest smokiest spirit . Full of depth and complexity, the smokey sweetness of the barley contrasts beautifully with the marine freshness of the spirit and the richness of toffee and vanilla. The complexity is enhanced further with a citrus twist and then mellow oak tempers the fire.*

***finish****: It’s long and heart-warming, arousing feelings of pride and passion. It brings courage and strength, honesty and faith to your very soul.*

**Craigellachie 13 yo,**

**Speyside, 46% £4.50**

***nose****: Fairly neutral and spirity. Plenty of apple peelings, with some raw yeasty notes and light mineral touches*

***palate*** *: Oily and sweet, very malty. Apple pie and whiffs of charcoal smoke. Shows more oak spices*

***finish****: medium long, with some drying oak, liquorice and the same hint of smoke*

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***Old Pulteney 12 year old,***

***Wick, 40% £4.60***

***palate:*** *Sweet, floral, citrus: lemon and lime plus dry banana skin. Smooth and faintly salty*

***nose****: Medium to high intensity, dry with a briny hint of sea air*